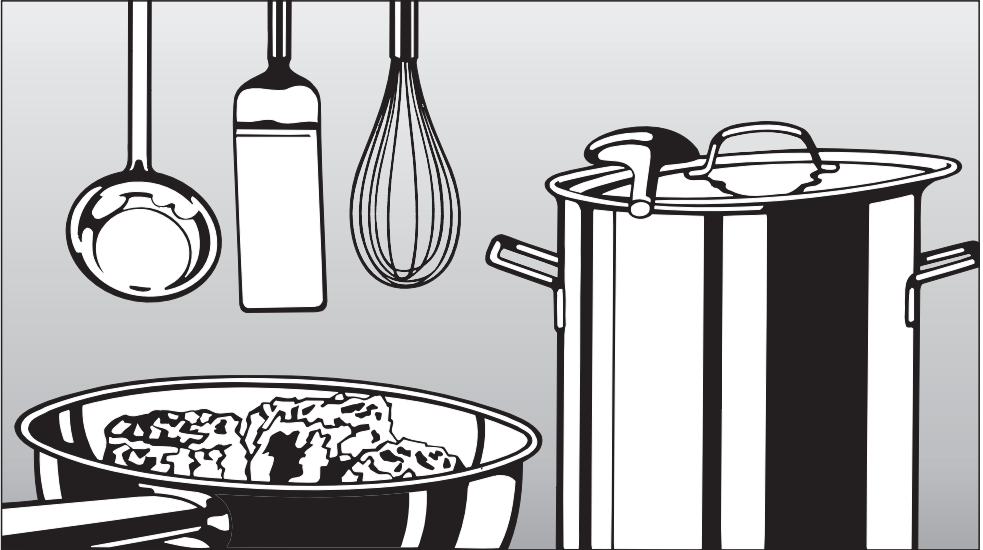


Miele

Operating Instructions



Electric Barbecue KM 411

To prevent accidents and machine damage, read these instructions **before** installation or use.



M.-Nr. 05 689 800

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IMPORTANT SAFETY INSTRUCTIONS

Installation and connection

When using your appliance, follow basic safety precautions including the following:

- Read all instructions before using for the first time.
- Be certain your appliance is properly installed and grounded by a qualified technician.
- To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. If there is any doubt, have the electrical system of the house checked by a qualified electrician. The manufacturer cannot be held responsible for damages caused by the lack, or inadequacy of, an effective grounding system.
- Do not connect the appliance to the main electrical supply using an extension cord. Extension cords do not meet the safety requirements of this appliance.
- Before servicing, disconnect the power supply by either removing the fuse, unplugging the unit or manually "tripping" the circuit breaker.

Correct usage

- Do not operate the appliance until it is properly installed in the countertop.
- This appliance is intended for residential use only.
- Use the appliance only for its intended purpose. The manufacturer cannot be held responsible for damages caused by improper use of the grill.
- Never use the appliance to warm or heat the room.
- The water trough must be full when using the appliance. To avoid spills do not fill above the indication mark.
- Do not switch on the appliance when the heating element is raised.
- This appliance must not be set up or operated outdoors.
- This equipment has not been designed for maritime use or for use in mobile installations such as aircraft or recreational vehicles. However, under certain circumstances it may be possible for an installation in these applications. Please contact the nearest Miele Dealer or the Miele Technical Service Department with specific requirements.

IMPORTANT SAFETY INSTRUCTIONS

Protection from damage

Do not use any type of aluminium products including pots, pans, and foil on the grill. Aluminium will cause overheating and may damage the grill grate.

Do not drop anything on the ceramic surface. Even a light object could cause damage in certain circumstances.

Do not use a steam cleaner to clean the appliance. Steam could penetrate electrical components and cause a short circuit.

Protection from burns

The appliance becomes very hot when in use. Make sure that no one comes in contact with it. The heating element and grate may be hot even though they are dark in color.

Do not store toys or items of interest to children in cabinets above or behind the appliance. Children climbing onto the grill to reach these items may become seriously injured.

Do not allow children to operate or play with, or near, the grill.

Use only dry, heat resistant pot-holders. Moist or damp potholders used on hot surfaces can result in steam burns. Do not let the potholder touch the hot heating element. Do not use towels or other bulky items near the appliance.

Be aware of loose fitting or hanging garments when operating the cooktop, they may present a fire hazard.

Do not heat unopened food containers. Built-up pressure may cause the container to burst and result in injury.

Do not store items on the grill when not in use.

Do not let cooking grease or other flammable materials accumulate on the appliance.

Do not leave the appliance unattended while in use. Overheated food can ignite.

Extinguish flames immediately.

Replace the lava rocks regularly. Rocks saturated with oil or fat catch fire easily. The grill trough and the lava rock container should be cleaned after each use to keep them free of oil and fat.

Never put water or ice on to a hot grill. This can cause a serious reaction leading to injury.

Do not use water on grease fires. Smother any fire or flame, or use a dry chemical or foam-type extinguisher.

Do not store aerosols, combustibles and/or any other easily flammable materials underneath or adjacent to the grill.

IMPORTANT SAFETY INSTRUCTIONS

Damage to the appliance

■ In the event of any damage to the appliance, it must be turned off immediately and disconnected from the electricity supply by either removing the fuse, unplugging the unit or manually "tripping" the circuit breaker.

Contact the Miele Technical Service Department.

Do not use the appliance until it has been repaired.

Ensure power is not supplied to the appliance while repair work is being carried out.

■ Any breakages or cracks in the ceramic surface of the appliance are defects and must be treated as such. Do not use the appliance until it has been repaired.

■ Repairs should only be performed by qualified technicians to ensure safety. Repairs and other work by unqualified persons could be dangerous. Under no circumstances should the outer casing of the appliance be opened.

■ While the appliance is under warranty, repairs should only be performed by a Miele authorized service technician. Otherwise, the warranty is void.

■ When using a portable appliance, make sure that its power cord does not come into contact with the cooktop.

■ Before discarding an old appliance, remove the power cord and any doors to prevent hazards.

SAVE THESE INSTRUCTIONS

Help protect our environment

Disposal of packing materials

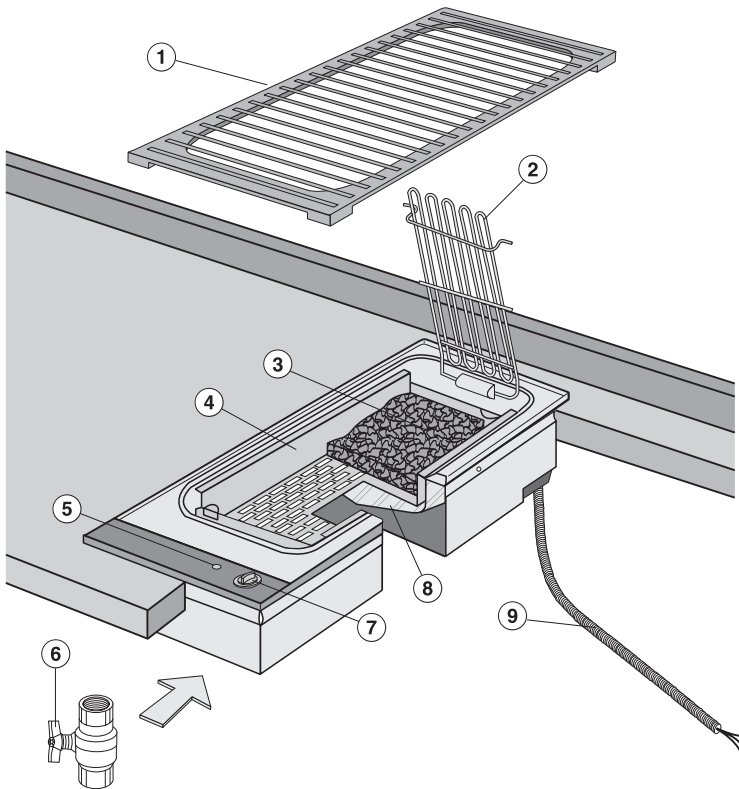
The cardboard box and packing materials are environmentally friendly for disposal. Please recycle.

Disposal of an old appliance

Old appliances contain materials that can be recycled. Please contact your local recycling center about the possibility of recycling these materials.

Before discarding an old appliance, remove the power cord and any doors to prevent hazards.

Guide to the electric barbecue



- ① Grate
- ② Heating element (can be raised up)
- ③ Lava rocks
- ④ Lava rock container
- ⑤ Operating indicator lamp
- ⑥ Drain valve
- ⑦ Control knob
- ⑧ Water trough
- ⑨ Power cord

Before using for the first time

Cleaning and heating for the first time

Before using for the first time clean the water trough and the grate with a solution of hot water and liquid dish soap. Dry thoroughly with a soft cloth (see "Cleaning and Care").

Clean all other surfaces with a damp cloth only, and then wipe dry.

Metal components have a protective coating which may give off a slight odor the first time your new appliance is heated.

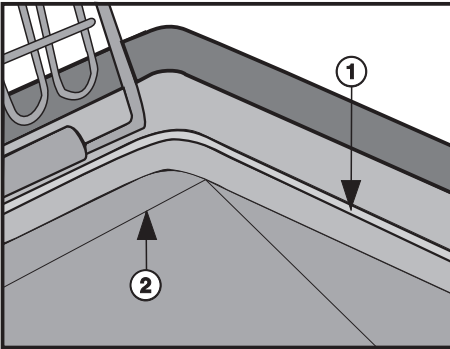
The odor and any vapors will dissipate after a short time and do not indicate a faulty connection or appliance defect.

Before grilling

The grill can be used with or without lava rocks. When cooking without lava rocks, rising steam will keep the food moist. When using lava rocks, cooking results will be similar to barbecuing.

Preparing the grill:

- Remove the grate, raise the heating element, and remove the lava rock container.
- Fill the trough with water:
 - up to line ①, (about 2 quarts [2.5 l]) when grilling **without lava rocks**, or
 - up to line ②, (about 1 quart [1.2 l]) when grilling **with lava rocks**.



- Reseat the lava rock container, if so desired.
- Lower the heating element and replace the grate.
- The grill can now be turned on.

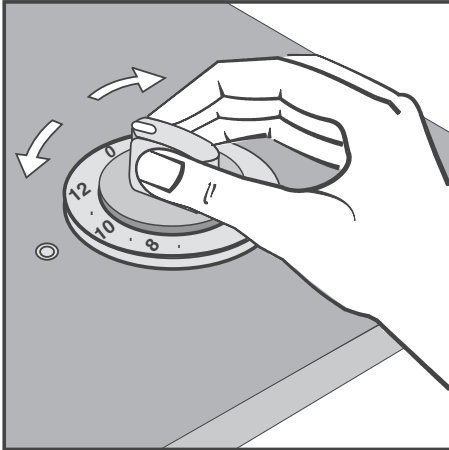
While grilling, watch the level of water in the trough. If necessary, add more water.

Do not use aluminium dishes, pans, pots or foil on the grill. Never cover the grill grate with aluminium foil. Aluminium will cause overheating and may damage the grill grate.

Using the barbecue

Turning on and off

The grill can be turned on or off by turning the control knob either clockwise or counterclockwise.



The operating indicator lamp which is left of the control knob will illuminate when the appliance is switched on. It goes off after the appliance is switched off.

Safety cut-out feature

A safety cut-out switch prevents the heating element from turning on when it is raised.

Grilling

- Preheat the grill by setting it to "12" and allowing it to run for approximately 5 minutes.
- Grill meat for a few minutes at the highest setting to sear the outside and seal in the juices.
- After searing, set the control knob to "9" or "10" to finish cooking the meat.
- Turn the food frequently to prevent burning.

Tips on grilling

- To minimize splattering, dry moist foods with paper towels before grilling.
- Salt meat after grilling to prevent it from drying out.
- Marinating meats or fish before grilling will often enhance their flavor.
- To help prevent the food from sticking to the grate, brush un-marinated meats with a little oil before grilling.

Food	Approximate cooking time (min.)
Meat and sausages	
Sausages	6 - 8
Cutlets	10 - 12
Pork chops	14 - 18
Boneless steak	8 - 10
T Bone steak	20 - 25
Liver	4 - 8
Burgers	12 - 16
Kebabs	14 - 18
Lamb chops	8 - 10
Turkey steak	8 - 10
Chicken breast	16 - 18
Fish	
Salmon steak	10 - 12
Mackerel	10 - 12
Trout	12 - 16
Vegetables	
Sweet corn	20 - 25
Onions	14 - 16
Vegetable kebabs	5 - 6
Fruit	
Apple slices	2 - 3
Pineapple slices	2 - 3

The times shown serve as a guide only for cooking at a setting of 9 to 12. The lower settings are suitable for keeping foods warm.

Using the barbecue

Overheating protection

An overheating protection switch automatically turns off the appliance if the water level drops too low.

- Add water to the trough.

When the appliance has cooled down and the grill element turns itself back on you can continue grilling.

After grilling

- Turn off the grill.
- Clean the grill after each use while it is still warm (but, not hot)! See the "Cleaning and care" section for details.
- Check the appearance of the lava rocks. If the rocks are dark or saturated with oil, they should be replaced.

Under no circumstances use a steam cleaner to clean this appliance. Pressurized steam could cause permanent damage to the surface and to components for which the manufacturer cannot accept responsibility.

Never use strong cleaners e.g. oven sprays, stain or rust removers. Scouring pads and abrasive cleaning agents should only be used on the heating element.

Do not use any sharp pointed objects which could damage the seal between the ceramic surface and the surrounding frame and between the frame and the countertop.


When using cleaning agents for stainless steel you must follow the manufacturer's instructions on the packaging.

After cleaning use a soft, dry cloth to remove any moisture. This way you will prevent the build up of limescale deposits.

Control panel

Ceramic surfaces can be cleaned with a damp cloth.

Wipe dry using a soft cloth.

 Do not use too much water when cleaning the controls. Water could penetrate into the electronics and cause damage.

Stainless steel

Clean stainless steel surfaces with warm water and liquid dish soap applied with a non-abrasive sponge and then wipe dry with a soft cloth. Soak baked or hardened spills first to loosen them.

Stainless steel surfaces can be cleaned using a non-abrasive stainless steel cleaner.

To help prevent resoiling, a conditioner for stainless steel can also be used. Apply sparingly with even pressure.

Do not use stainless steel conditioner on the lava rock container.

Grate, Lava rock container, heating element

Allow the appliance to cool down.

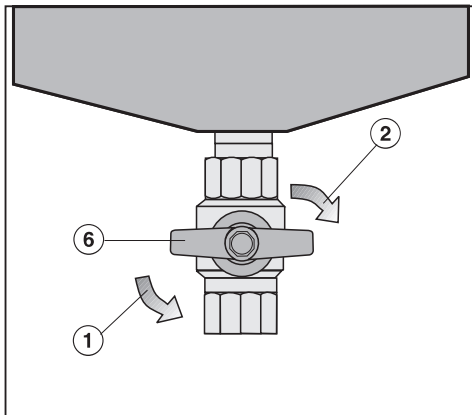
Clean the rack and the lava rock container after each use with a solution of liquid dish soap and warm water. Allow to dry thoroughly.

Soak to loosen any burnt-on food which can then be removed with a brush. Use a gentle scourer on any residue left on the grill element.

Cleaning and care

Water trough

- Let the water cool to a safe temperature to prevent burns.
- Place a container of a suitable size (a metal pot for example) under the drain valve. Slowly open the drain valve, ⑥, by turning it counterclockwise, ①.
- Close the valve after all the water has drained by turning the valve clockwise, ②, until the valve can turn no further (do not over-tighten or jam the valve).



- Remove or wipe clean any residues remaining in the reservoir. The heating element can be raised to make this easier.
- Fill the water trough with a mild solution of liquid dish soap and warm water, and rinse it out thoroughly.
- Drain off the solution, rinse with clean warm water and dry.

Do not use stainless steel conditioner on the water trough.

Make sure that the underside of the grill is left accessible for draining the water. Wait until the water has cooled down before draining to prevent scalds.

All repairs should be performed by a trained technician in strict accordance with national and local codes. Any repairs or maintenance performed by unqualified personnel could be dangerous.

What if...

... the cooktop does not heat up when turned on?

Check whether:

- the overheating protection has been activated. Add water to the trough. Refer to section "Overheating protection".
- the electrical circuit has blown a fuse or "tripped" the circuit breaker.

If power cannot be restored, it may be necessary to call either an electrician or the Miele Technical Service Dept.

After sales service

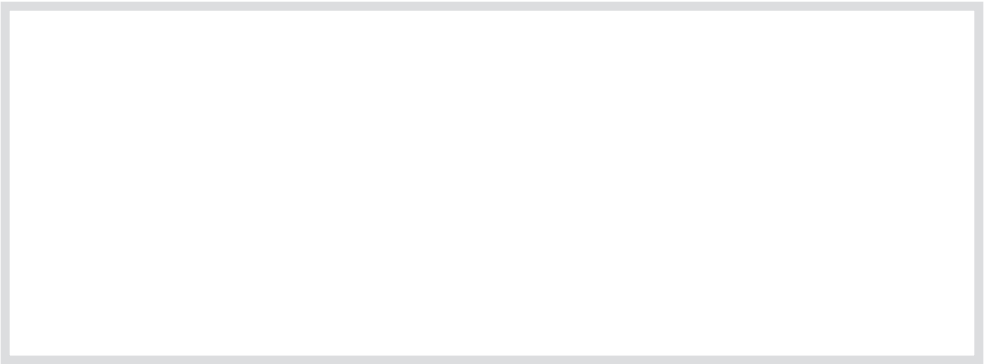
In the event of a fault which you cannot correct, contact the Miele Technical Service Department

USA 1-800-999-1360
techserv@mieleusa.com

CDN/F 1-800-565-6435
service@miele.ca

When contacting the Technical Service Department, please quote the model and serial number of your appliance. These are shown on the data plate.

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When contacting the Technical Service,
please quote the model and serial number
of your appliance.

The Miele logo is displayed in a bold, white, serif font against a solid black rectangular background.

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